

Casa Sedona Restaurant

Breakfast Available All Day

*** Steak & Egg Ranchero \$35**

6 oz. New York Strip Steak topped with green sauce, chips and pico de gallo. Served with two over medium eggs.

*** Baja Chili Relleno \$26 *****

Pablano pepper stuffed with chorizo, spinach, currants, ricotta & boursin cheese, pork sausage, and ham. Topped with avocado, sour cream & queso fresco cheese. Served with one over medium egg and bruleed papaya.

*** Eggs Benedict – three ways**

Crab Cake - 4 oz. crab cake, poached egg, hollandaise sauce **\$34** Additional crab cake. **\$24**

Sedona Style - whole wheat bread, smoked salmon, brie cheese & avocado.

Served with house potatoes, poached egg & hollandaise sauce. **\$26**

California Style - bacon, tomato, spinach, avocado, two-poached eggs, and hollandaise sauce. **\$22**

*** Mayan Quiche \$26**

Bacon, cheddar & boursin cheese, roasted tomato & spinach. Served with bruleed grapefruit.

*** Truffle Brie Scrambled Eggs \$25**

Smoked salmon rosettes with brie, truffle scrambled eggs in a green onion & parsley crepe. Topped with hollandaise sauce. Served with house potatoes and fruit.

Fresh and Simple Omelet \$25

Spinach, onions, mushrooms, red peppers, zucchini, cheddar cheese- house potatoes.

*** Carnivore Omelet \$25**

Chorizo, pork & chicken sausage, ham, currants, ricotta, Boursin, and cheddar cheese. Topped with ranchero sauce and served with house potatoes.

*** Aztec Pork Tamale \$23**

Over medium fried egg. Topped with black beans, sour cream, queso fresco cheese, and bacon.

*** Huevos Rancheros \$23**

Two over medium fried eggs. Tortilla chips topped with ranchero sauce, brisket, chorizo, seasoned black beans, queso fresco cheese, avocado, sour cream. Served with house potatoes.

***** Avocado Toast \$23**

Sourdough toast topped with avocado, arugula, roasted veggies, poached egg. Served with fruit and our choice of meat: bacon, smoked salmon, prosciutto, pork or chicken sausage.

**** Pesto Toast \$23**

Sourdough toast topped with creamy pesto sauce, spring mix, roasted tomato, one poached egg. Served with fruit and our choice of meat: bacon, smoked salmon, prosciutto, pork or chicken sausage.

*** The Basic Breakfast \$23**

Two eggs- choice of bacon or sausage (chicken or pork). Served with house potatoes.

***Cinnamon, Raisin, & Walnut French Toast \$22**

Served with one egg and side of syrup.

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*** Lemon Ricotta Pancakes \$20**

Served with one egg, seasonal fruit, and mixed berry compote.

Yogurt, Granola, & Fruit Parfait \$15

Greek yogurt, house-made granola, coconut shavings, whole banana, seasonal fruit, and agave nectar

Organic Steel Cut Oats \$12

Choice of brown sugar or agave nectar - seasonal fruit

Brunch Menu Served 11:00 - 1:45

*** Casa Bruschetta \$30**

Sourdough toast topped with boursin cheese, prosciutto, smoked salmon, pineapple salsa sprinkled with crab.

*** Totopos \$28**

Wontons with melted Manchego cheese topped with lemon butter shrimp, pineapple relish, and avocado.

*** Chicken Enchiladas \$28*****

Two enchiladas stuffed with chicken and cheddar cheese topped with fresh tomatillo sauce, pico de gallo, sour cream and queso fresco. Served with one egg.

Goat Cheese Quesadilla \$27

Tortilla stuffed with goat cheese, roasted tomato, and topped with balsamic reduction. Served with nopolitos.

*** Chicken Pesto Gordita \$26**

Herb gordita stuffed with chicken, creamy pesto, Manchego cheese. Served with spring mix salad with vinaigrette.

*** Brisket Burnt End or Shrimp Tacos \$25*****

3 Street tacos stuffed with red cabbage and chile tepin. Topped with pineapple/mango salsa or pico de gallo

Creamy Pesto Pasta \$25

Roasted veggies and pene pasta tossed in a creamy pesto sauce with butter & garlic crostini.

Smoked Salmon Quesadilla \$23

Casa Salad \$22

Spring mix, red onion, roasted tomatoes, candied pecans, pecan crusted goat cheese, with red cherry wine vinaigrette.

***** Prosciutto Asparagus Salad \$20**

Arugula, orange Supremes, Manchego cheese and lemon-oil dressing.

Added Protein

*** 4 oz. Crab cake \$24, * 3 oz. Steak \$14, * 3 Shrimp \$14, 3 oz. Smoked salmon \$14, 3 oz. Prosciutto \$14**

Desserts

Orange Crème Brule \$16 *Topped with fresh berries*

Orange Ginger Cake \$16 *Topped with fresh berries in vanilla cream and red wine reduction*

Cheesecake \$16 *Topped with cream, fresh berries, and red wine reduction*

Lemoncello Flute \$16 *Lemon Gelato topped with cream and fresh fruit.*

No substitutions. ***Can be prepared vegetarian style with roasted vegetables.

No discounts for removed items. Prices, menu items, and daily features subject to change without notice.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

****Wine List**

White:

Arizona Stronghold Dala Chardonnay Bottle \$50 Glass \$17

12.2% Alc. 100% Chardonnay.

Nose: Apricot, peach, brioche, chalk dust, lime leaf. Palate: Nectarine, pineapple, white flower, guava.

Provisioner White Bottle \$30 Glass \$10

12.9% Alc. 53.71% Malvasia Bianca, 14% Muscat, 8.8% Chardonnay, 8.3% Pinot Grigio, 6.36% Riesling, 4.35% Viognier, 3.35% Gewurztraminer, 1.13% Vidal Blanc.

Nose: Citrus peel, honeysuckle, pear, white peach. Palate: Key lime, wet rock, Asian pear.

House Pinot Grigio \$30 Glass \$10

House White Blend \$30 Glass \$10

Rose:

Arizona Stronghold Dayden Pink Bottle \$48 Glass \$16

13.5% Alc. 45% Syrah 32% Grenache 23% Mourvedre.

Nose: Strawberry, orange peel, ripe melon, fresh cut grass. Palate: Cherry, lime zest, tangerine, wet stone.

Provisioner Rose Bottle \$30 Glass \$10

13.7% Alc. 38% Grenache, 23% Pinot Gris, 14% Mourvedre, 12% Malvasia Bianca, 11% Syrah, 2% Zinfandel. *Nose: Hints of strawberry, cantaloupe rind, and pink grapefruit Palate: Blood orange, with hints of rhubarb and strawberry*

House Rose Blend \$30 Glass \$10

Red:

Arizona Stronghold Dala Cab Sav Bottle \$60 Glass \$20

13.9% Alc. 100% Cabernet Sauvignon.

Nose: Black Cherry, Plum, Fig, Dried Tobacco, Spearmint Palate: Black Cheery, unripe Plum, herbes de la garrigue

Arizona Stronghold Dala Merlot Bottle \$57 Glass \$19

13.2% Alc. 100% Merlot.

Nose: Bright red cherry, raspberry, floral notes, cedar Palate: Cassis, cranberry, ranier cherry, baking spice.

Provisioner Red Bottle \$30 Glass \$10

13.2% Alc. 19% Sangiovese, 18.93% Nebbiolo, 16.89% Cabernet Sauvignon, 12.64% Grenache, 9.78% Pinot Noir, 9.02% Petite Sirah, 4.71% Mourvedre, 3.17% Carignan, 3.04% Zinfandel, 1.78% Cabernet Franc, .67% Merlot, .37% Syrah.

Nose: Raspberry, Strawberry, cedar box, jasmine. Palate: Candied berry, tobacco, dried herb, plum.

House Red Blend \$30 Glass \$10

Bubbles:

Tribaut Schloesser Brut Origine Champagne Bottle \$78 Glass \$26

12.2% Alc. 40% Pinot Noir, 30% Chardonnay, 30% Pinot Meunier. *A fresh and fruity Champagne that contains 10% reserve wine from barrel aging and demonstrates on the palate a nice balance and length.*

House Champagne \$36 Glass \$12

** Warning: Drinking alcoholic beverages, including distilled spirits, beer, coolers and wine, during pregnancy can cause birth defects
All room service tickets and after hours beverages sold will have an automatic \$25% gratuity added to the check.